



ROYAL QUEENSLAND SHOW

Presented By:



PUMPKIN AND RIVER THYME SCONES

When our culinary wizard, Executive Sous Chef Dean Brewer at Brisbane Showgrounds, teased us with his top- secret pumpkin scone recipe, we couldn't keep it under wraps any longer! Chef Dean's scones are bursting with flavor, as easy as pie (well, scone!). This treat is a year-round delight that'll make your taste buds dance!

Ingredients:

2 cups self-raising flour 1 tbsp caster sugar

1/2 tsp ground nutmeg

Pinch of salt 60g unsalted butter, chilled, chopped 1/2 cup buttermilk

2/3 cup mashed cooked butternut pumpkin 1 tspn dried river thyme

Extra buttermilk, for brushing Cream cheese or ricotta, to serve

Fresh chives, finely chopped, to serve





Method:

1. Preheat oven to 200degrees Celsius. Line a baking tray with baking paper.
2. Sift flour, sugar, nutmeg, river thyme and salt into a bowl. Add diced butter, using fingertips to rub into flour mixture until mix resembles fine breadcrumbs.
3. Make a well in the centre of the dry mixture. Add buttermilk and pureed pumpkin. Combined and stir until a sticky dough forms. Turn out onto a floured bench top and lightly knead.
4. Using a lightly floured rolling pin roll out to approx. 2cm thickness. Using a round scone cutter cut out scones and place on the baking tray.
5. Bake for 12 to 15 minutes until golden brown and hollow to tap.
6. Place on cooling rack to cool.

Serving suggestions

Whipped cream cheese & rosella relish

